

# CODEx ALIMENTARIUS COMMISSION



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

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Agenda Item 3.1, 3.2, 4.1, 5.1

SCH08/CRD22

Original Language Only

**JOINT FAO/WHO FOOD STANDARDS PROGRAMME**  
**CODEx COMMITTEE ON SPICES AND CULINARY HERBS**  
**Eighth Session**  
**COMMENTS OF EGYPT**

**Agenda Item 3: Draft standard for spices in the form of dried fruits and berries**

**Agenda Item 3.1: REQUIREMENTS FOR VANILLA (At Step 6/7)**

Text	Comment
<b>2.2 Styles</b> vanilla pulp and seeds or [vanilla-caviar]	"Vanilla pulp and seeds "is a clear and descriptive in regulations and technical documents."Vanilla caviar "is the most culinary professional, used in trade,recipes and menus.  <b>Therefore, Egypt proposes that the style could be declared as follows:</b>  <i>Vanilla pulp and seeds (also known as vanilla caviar).</i>  <b>OR</b>  <i>Vanilla pulp and seeds (vanilla caviar).</i>
<b>2.2 Styles</b> [ground/powdered – derived from ground whole, cut, and split beans;]  - [ground – derived from whole, cut, and split beans – may or may not be free-flowing;] and/or?  - [powdered – derived from whole, cut, and split beans – in free-flowing form].	<b>Egypt agrees with the following proposal:</b>  - Ground - derived from whole, cut, and split beans, may or may not be free-flowing  - Powdered – derived from whole, cut, and split beans, in free-flowing form.
<b>FOOD ADDITIVES</b> [Anticaking agents listed in Table 3 of the <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in ground/powdered form of product conforming to this standard.]	
<b>8.1.3</b> Trade name, species, or cultivar may [shall] be listed on the label.  <b>8.2.2</b> Country of harvest (optional) [mandatory]	Egypt support:Trade name, species, or cultivar may be listed on the label.  Egypt supports the recommendation to wait for resolution of this issue at CCFL49 (expected 2026).
Table A1: Chemical characteristics of vanilla per style	Egypt supports theOPTION 3 – Table A1. A new proposal for the Committee's consideration from the EWG.
<b>Table A2. Physical characteristics of vanilla</b> <b>[Other Factors] Color Tolerance % w/w (max)</b>	Declare the definition of the extraneous matter below table A2 instead of written below table A3, to be aligned with previously approved standards.  Deletion of [Other Factors] Color Tolerance % w/w (max)

**Agenda Item 3.2: REQUIREMENTS FOR LARGE CARDAMOM (At Step 3/4)**

Text	Comment
<b>2.2 Styles</b> Dried or dehydrated large cardamom may be: – [whole (unopened pods/capsules/1/4th opened capsules/pods with intact seed)]	Egypt agrees with the proposed style for the whole large cardamom and deletion of the brackets.
<b>Table A1: Chemical characteristics for dried or dehydrated large cardamom.</b>	Egypt is of the view that the values for moisture, total ash, and acid-insoluble ash in ground/powdered seeds as well as in powdered capsules with seeds should differ from those specified for whole seeds and intact capsules.

**Table A1: Chemical characteristics for dried or dehydrated large cardamom.**

Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils ml/100 g (min) on dry basis
Whole	12.0	8.0	2.0	1.0
Seed	12.0	8.0	2.0	1.0
Ground/powdered seed	[12]	[8]	[2]	[1]
Powdered capsules with seeds	[12]	[8]	[2]	[1]

**Agenda Item 4.1 :DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED BARK – CINNAMON(STEP 3/4)**

Text	Comment
<b>2.1. Product definition</b>	Egypt supports Option 2 of Table 1: “Species of cinnamon covered by this standard”, which is a new format presented by the co-chair Mexico
<b>Table A1: Chemical characteristics of cinnamon</b>	Egypt supports “Option 2 Table A1: Chemical characteristics of cinnamon”

**Table A1: Chemical characteristics of cinnamon****Egypt position:**

- **Egypt supports** deletion of the proposed parameters for the “cinnamaldehyde content” and for the “coumarin content” from the table and it is sufficient to use volatile oil content as a parameter.
- Egypt Supports the following values:

Form/style	Moisture content % w/w (max)	Total ash % w/w (max) on dry basis	Acid insoluble ash % w/w (max) on dry basis	Volatile oils ml/100g (min) on dry basis
Whole/ Stick/ Quills	15.0	7.0	2.0	1.0
Pieces/ Cut/ Cracked/ Broken	15.0	7.0	2.0	1.0
Ground/ Powdered	14.0	7.0	2.0	0.5

**Table A2: Physical characteristics of Cinnamon.****Egypt position:**

- Egypt supports deletion of the proposed parameters for the [Off-size (when sized %)] as the standard dose contain size limits..
- Egypt Supports the following values:

Form/ Style	Extraneous matter % w/w (max)	Foreign matter % w/w (max)	[Mould damage] [Mould visible] % w/w (max)	Dead whole insects count/100 g (max)	Insect damage % w/w (max)	Insect fragments count/10 g (max) - ground only	Live insects	Excreta mammalian and /other mg/kg (max)	Excreta, other mg/kg (max)	Rodent filth count/ 25 g
Whole/ Stick/ Quills	0.5	0.5	1.0	2.0	1.0	NA	0	1.0	4.0	NA
Pieces/ Cut/ Cracked/Broken	0.5	0.5	1.0	2.0	1.0	NA	0	2.0	0	NA
Ground/ Powdered	NA	NA	1.0	NA	NA	100/50	0	NA	NA	1/50

**Agenda Item 5.1: DRAFT STANDARD FOR SPICES DERIVED FROM DRIED OR DEHYDRATED SEEDS – REQUIREMENTS FOR CORIANDER (At STEP 3/4)**

Text	Comment
<b>2.1 Product definition</b> Coriander is a product obtained from the dried or dehydrated mature fruit [seed] of Coriandrum sativum. L.	Egypt supports the following for the Product definition: Coriander is a product obtained from the dried or dehydrated mature fruit (seed) of Coriandrum sativum. L.
<b>Table A1: Chemical characteristics of dried or dehydrated coriander</b> <b>-Moisture %w/w (max.)</b> Whole/split, Group A.B [9],[10] cracked/broken/Powdered /Ground [9], [10] <b>-Volatile oils mL/100g on dry mass(min.)</b> Whole/split, Group A [0.1], [0.2], [> 0.5] Whole/split, Group B [0.1 to 0.5], [0.5] cracked/broken/Powdered /Ground [0.09], [0.1] [0.2]	<b>Egypt supports:</b> <b>-Moisture %w/w (max.)</b> Whole/split, Group A.B 9 cracked/broken/Powdered /Ground 9 <b>-Volatile oils mL/100g on dry mass(min.)</b> <b>Whole/split, Group A &gt; 0.5</b> <b>Whole/split, Group B 0.1 to 0.5</b> <b>cracked/broken/Powdered /Ground 0.2</b>
<b>Table A2: Physical characteristics of dried or dehydrated coriander</b> <b>-Foreign matter**</b> %w/w (max) <b>Whole: Grade 11.0 [0.5]</b> <b>Grade 21.5 [0.5]</b> <b>Grade 3 2.0 [0.5]</b> <b>-Mammalian excreta mg/kg (max)[0], [1], 6 [6.6]</b> <b>-Other excreta mg/kg (max)0], [1], 4, [22]</b>	<b>Foreign matter**</b> %w/w (max) <b>Whole: Grade 1 0.5</b> <b>Grade 2 0.5</b> <b>Grade 3 0.5</b> <b>Mammalian excreta mg/kg (max) 6</b> <b>Other excreta mg/kg (max) 4</b>
<b>Table A2: Physical characteristics of dried or dehydrated coriander</b>	<b>Cracked/broken</b> style dose not declared in the table.
<b>Methods of analysis of dried or dehydrated coriander.</b> Table A3: Method of analysis <b>Mould Damage</b> <b>Method V-8 Spices, Condiments, Flavors and Crude Drugs (Macroanalytical Procedure Manual)</b> <b>MPM: V-8. Spices</b> <b>Visual Examination followed by GravimetryIV</b>	<b>Mould Visible ISO 927</b> <b>Visual Examination followed by Gravimetry</b>